

Section K-1: COOKERY

Convenor: Tess Rohan 0421 598 693

Stewards: Alice Robins, Cathy Hutchings, Heather Graetz, Alice Were

No cooking to be done on day of Show. Entries close Thursday, October 10th, at 6 pm All exhibits to be in Elders Pavilion by 9am Show morning. Plates provided for entries. No entries to be left before 7.30 am on Show day. The Show Society and convenors take no responsibility for exhibits that are left before 7.30 am on Show day. No packet mixes. Avoid wire-rack marks on cakes. Classes with 8 or more entries to receive third prize ticket. Aggregate points are awarded as follows: 1st - 5 points; 2nd - 3 points; 3rd -1 point.

K-1A: CHAMPIONS

Aggregate Points Trophy Sponsor: Mrs J.C. Irwin \$200 cash prize

Champion Cake of Show Sponsor: Keith Bakery

Champion Yeast or Pastry Exhibit Sponsor: Henry & Rose Cafe

Trophy for Best Exhibit Sponsor: Two Cow Cottage Bed & Breakfast

K-1B: GENERAL

1 Dark fruit cake *Sponsor: Barb Culley \$20*

2 Pineapple boiled fruit cake *Sponsor: Mrs Maureen Wagenknecht*

Ingredients:

500g mixed fruit	1 1/4 cups SR flour
140g butter or margarine	1 cup plain flour
225g brown sugar	1 tspn mixed spice
440g tin crushed pineapple	1/4 tspn carb soda
2 eggs	

Method: Bring to boil mixed fruit, sugar, butter and pineapple including the juice. Simmer 2-3 minutes. Cool, then add lightly beaten eggs and fold in sifted dry ingredients. Bake in greased and lined 20 cm round tin in moderate oven for 2 1/2 hours.

3 Apple Cake *Sponsor: Keith CWA*

4 Banana cake, iced, log or loaf tin *Sponsor: Alice Robins*

5 Carrot cake, cream cheese top

6 Chocolate cake with chocolate icing, log or loaf tin *Sponsor: Laser Electrical*

7 Jubilee cake - log tin and iced *Sponsor: Maureen Wagenknecht*

8 Tea cake, cinnamon *Sponsor: Cathy Hutchings*

9 Fruit and nut roll *Sponsor: Alice Robins*

10 Potato cake, crumble topping *Sponsor: Helen Rosenzweig*

11 Decorated cake - traditional theme - "child's birthday" *Sponsor: Judi Molineux*

12 Decorated cupcakes

13 **Braun Off** - Cornflour sponge sandwich, jam filled, top dusted, **Joyce Braun Memorial Trophy awarded in this class.** *Sponsor: Strawberries Galore*

14 **West End Beer Cake** *Sponsor: Keith Hotel Motel*

First prize: 1 carton of beer

Ingredients:

2 cups of SR Flour	1 beaten egg
1/2 cup of sugar	1/2 teaspoon of mixed spice
1 cup beer	1/2 cup mixed fruit (cut raisins, sultanas & peel)
60g butter	

Rub butter into flour. Mix sugar and spice into flour, then fruit and egg. Add beer, mixing all well. Topping:

1/2 cup plain flour, 1/2 cup sugar, 60g butter
Rub all together until crumbly. Sprinkle over cake mixture. Bake in hot oven for approximately 1/2 hour.

- 15** Five lamingtons, 4-5 cm square *Sponsor: Tess Rohan*
- 16** Vanilla Slice *Sponsor: Pat Rohan*
- 17** Six honey biscuits *Sponsor: Allan Cotton*
- 18** Honey sponge roll, filled *Sponsor: Margaret Cotton*
- 19** Pavlova challenge - unfilled
- 20** Gluten free cake - any variety
- 21** Six sausage rolls, 5 cm
- 22** 1 loaf white bread (hand made) *Sponsor: Vic Coleman*
- 23** 1 loaf white bread (machine) *Sponsor: Tess Rohan*
- 24** 1 loaf plain wholemeal or mixed grain (hand made) *Sponsor: Vic Coleman*
- 25** 1 loaf plain wholemeal or mixed grain(machine)
- 26** Savoury bread
- 27** Sweet yeast *Sponsor: Jenny Aitken*
- 28** Three dinner rolls
- 29** 6 plain scones *Sponsor: IGA Keith*
- 30** 6 savoury scones *Sponsor: IGA Keith*
- 31** 6 fruit scones *Sponsor: IGA Keith*
- 32** Anzac Biscuit Challenge *Sponsor: Blue Lake Milling*

33 Laucke /CWA Scone Competition – SWEET Sponsor: Laucke Flour Mills

- Best variation of the nominated scone recipe using Laucke Country Women’s Scone Mix
- Only one entry per person, no entry fee
- Entrants are only eligible to win **one** local final
- Winners from each local show to be eligible to enter and be judged at the nominated association show
- The 10 association winners will then compete in the State Final judged at the 2020 Royal Adelaide Show.
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Judging Guidelines

5 scones to be presented for judging

Scones should be approximately 5cms in diameter

Well risen, straight sides, thin golden crust top and bottom, no flour base

Fine, moist texture, good crumb, good flavour and according to type

State Final

The 10 association winners will be eligible to compete in the State Final held at the Royal Adelaide Show in September 2020.

State finalists will be required to cook their best **savoury** scone variation.

The event will coincide with the judging of the Rich Fruit and Genoa Cake Competition state final.

Prize Allocation

LOCAL

1st	Laucke Goods Hamper
2nd	Laucke Country Women's Scone Mix
3rd	Laucke Country Women's Scone Mix

ASSOCIATION

1st	-	\$40.00
2nd	-	\$20.00
3rd	-	\$10.00

STATE

1st	-	\$200.00
2nd	-	\$75.00
3rd	-	\$40.00